

Village of

# INDIAN POINT

Missouri

*Smoke Signals*

Indianpoint-mo.gov

deputyclerkvip  
@indianpoint-mo.gov

*November 2018*



## Trustees

Vacant .....Chairman

Brett Stump .....Vice-Chairman

Sue Wright .....Secretary/Treasurer

Dale Peterson .....Trustee/Road Com.

Charlie Neubert.....Trustee

## VIP Staff

Ron Berger .....Clerk

Susan Baker .....Deputy Clerk

Allen Hamlin .....Police Chief

Dispatch .....417-339-9117

957 Indian Point Road, Branson, MO 65616

Phone: 417/338-5599

Fax: 417/338-5279

VIP Police 417/386-4203





*Village topics  
of future consideration...*

1. *Tablerock Circle Water Drainage*
  2. *Parkway to 265*
  3. *Leaves and Ditch Management*
  4. *Board of Adjustments*
  5. *Update P & Z Fees*
  6. *JCT Sewer System*
  7. *Christmas Decor*
  8. *Appoint 2 new Trustees*
- (Anyone interested, please call)*

*Coming Events...*

*Women's Club .....November 5,  
P & Z Meeting .....November 7,  
Work Session .....November 12,  
Trustee Meeting .....November 14,  
All residents are welcome to attend.*



**EACH DAY  
IS A GIFT.  
BE GRATEFUL.  
BE USEFUL.**

thingsaregreat.blogspot.com

If you're going to park a vehicle in the Village Parking lot please give us a call first. Otherwise it will be towed.



November 6, 2018  
Village of Indian Point  
Voting Booths  
6AM- 7PM

*Do your part! Come out and VOTE.*



**Police Chief Hamlin**

**Officer Anderson**

**Officer Laughter**

**Officer Fletcher**

**September Calls 147**

**We deeply appreciate the  
dedication to Indian Point.**



Officer Laughter being sworn in by Administrative Clerk Ron Berger. Police Chief Hamlin looking on. Welcome to Indian Point.

New Defibrillator...

Available for Police and meeting room emergencies.

It's that time of year when thieves are looking for an easy target. Stay alert when in a parking lot. Look around and be aware of your surroundings, lock your car and hide your valuables. Be aware, be safe.





# Hello November.

*Hail to the Chief!*

*To whom it may concern,*

*Oct.26, 2018*

*I would like to give a shout out to our Indian Point Police Department. We had a medical emergency with one of our out of town guests and within two minutes of the call our officers were on scene and providing care. Shortly thereafter the Stone County Fire Department arrived. Our officers are highly deserving of recognition for the job they do. As the manager of the resort I simply provide traffic and crowd control for them so they may focus on the situation at hand. I am very proud of these gentlemen and hold them in high regard. Please thank them for the awesome service they provide. Folks on the front line rarely get the attention they deserve. I am very proud of our Police Chief and his staff.*

*Regards,*

*Clyde A. Trucks II  
General Manager  
Lantern Bay POA  
dba Eagles Nest Resort  
200 Lantern Bay Lane  
Branson, Mo 65616*



HAVE HOPE  
BE STRONG  
LAUGH LOUD  
& PLAY HARD  
LIVE IN THE MOMENT  
SMILE OFTEN  
\* DREAM BIG  
REMEMBER  
YOU ARE LOVED  
AND NEVER EVER  
GIVE UP





# Indian Point Women's Club

Sharon McSpadden .....President

Sue Wright.....Vice-President

Pat Shepard ..... Treasurer

Jan Hoynacki.....Secretary

To join call the Village of Indian Point 417-338-5599

**Next meeting is November 5, 2018 11:30 at**

**Billy Gails on Hwy 265.**



We had such a great time at **Altenhof Inn** and as usual the food was terrific. The Black Forrest Cake was out of this world good. Thank You to Gertraude Santo hosting and Pat Shepard for co-hosting. Present were: Kay Abell, Marilyn Archedera, Susan Baker, Wanda Cagle, Cheryl Crow, Sandy Davis, Marilyn Duree, Betty Fier, Jan Hoynacki, Gladys Lemley, Denise Petersen, Sharon McSpadden, Gertraude Santo, Pat Shepard, Sue Wright. Guests were: Gay Drake, Shelby Weems, Kathy Gillum. This year the Indian Point Women's Club voted to donate the proceeds to the Angel Fund. Angel is the Village of Indian Point's Police Dog. Several told scary stories that had happened to them and delighted us all. Come join us and share the laughter and stories of Indian Point. It's a **great time** for everyone!







*Arno Wehr II*

*Writer and Historian of Indian Point*

In the early 1970's John the Diver Hoynacki asked Barry Maycock from Indian Point Lodge and the local Chamber of Commerce to form an emergency team. The Chamber bought a Chicago Fire Department resuscitator kit and members signed up for fire training at SDC, first aid classes, and police support. The day the resuscitator arrived it was used to keep alive a young local resident who had a terrible motorcycle crash. A month later a woman found in the bottom of a swimming pool was revived using the device. Twenty business owners volunteered to participate in a "Fire Bar" that rang on local phones. There was no 911, fire department, or nearby law enforcement readily available in those years. The emergency team fought brush fires and building fires, handled numerous medical calls for help and fought crime for over 25 years. As the area grew Indian Point purchased a fire truck to carry water and built a helicopter landing site, all under the direction of Joe Buzan. In time our community had better access to fire protection and ambulance services which until the mid eighties had a response time of 45 minutes. The emergency team had a local response time of 5 minutes day or night and even had its own paramedic Barb Richards from Rockwood Resort. That night the new Village trustees asked the emergency team to close its doors and recognize the improved area emergency services, the Village chairman had a serious heart attack and the local responders saved his life and used a helicopter to transport him to further care. In the 1990's John The Diver on behalf of the Branson Chamber of Commerce was awarded a very special thank you for his vision of having a local emergency team. Today many of the local volunteers are in the area and some have passed on. Without their bravery we would be less of a community.

That is something to consider at Thanksgiving time....Arno Wehr ....2018

Live Well ♥ Laugh Often ♥ Love Much





Are you sleepy, tired, distraught, don't want to get up in the morning, testy, hungry for Chili or Stew? Then you're normal. These are common occurrences when we start the change over to the Winter months. Just know that it will all settle down soon, normalize and you'll want to sleep or snuggle a little more but you're all good. Just enjoy the quiet of the Winter, the fireplaces and good company to watch football games with. Thanksgiving is almost here and family gatherings will make wonderful memories. Even if you're alone it's a good time to think, reflect and look forward to new and happy experiences to share with new friends. Life is a blessing! We go through trials everyday but striving to overcome them is what makes us strong. Share your strengths with others and let them do the same for you.

**Suicide Hotline Call 1-800-273-8255**

No matter who you are someone loves you!

*Thankful*

*To have you in my life*



# Table Rock Fishing Report

**417-230-6950**

Table Rock Lake level is about 3 feet below normal pool. The water temperature is in the mid 60s. With the cool weather the lakes thermocline has dissipated and the fish have scattered. You can find them from 1 foot of water down to 60 feet of water. On your cloudy windy days you can catch some up shallow with a spinnerbait, crankbait or topwater. you just have to cover a lot of water because the fish are so scattered. There is a jig bite going on but then again you must cover a lot of water. They will be anywhere from 2 feet down to 35 feet. The deep dropshot fish have scattered also. It seems like some of them have moved down to 40 feet suspending over deeper water. As the water cools down more the deep fish will start to school up and be hanging around the shad in the guts of the creeks and coves. The lake is fishing tough right now but if you keep at it you can still catch some good fish.

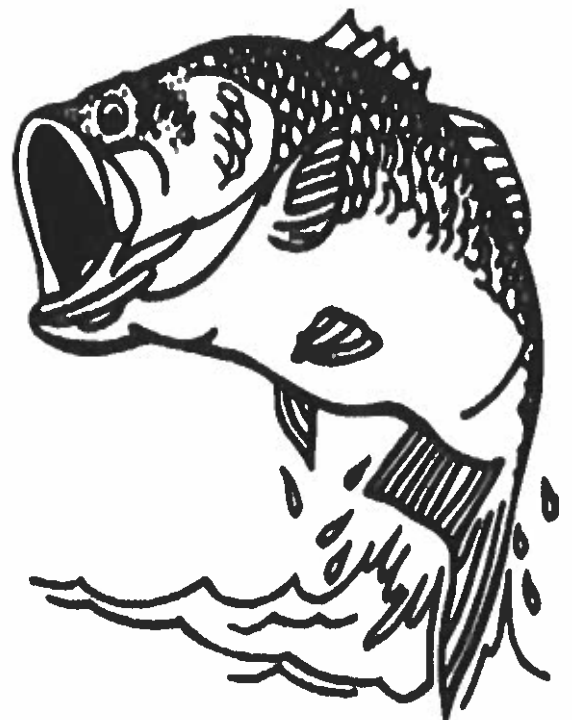
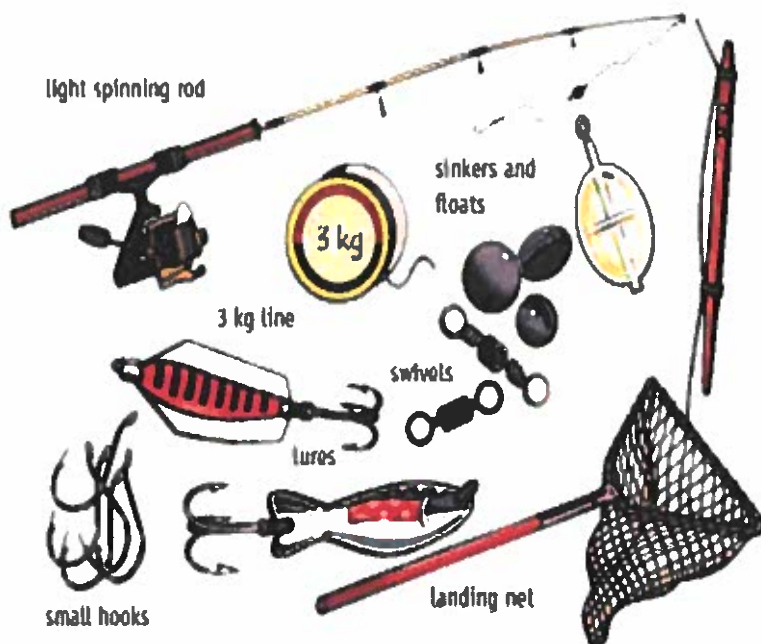
[https://  
www.visittablerocklake.com/  
Fall-Fishing-at-Table-Rock-  
Lake](https://www.visittablerocklake.com/Fall-Fishing-at-Table-Rock-Lake)

*Till next time Good Fishin'*

*Jamie Kowalsky*

[http://  
forums.ozarkanglers.com/  
topic/1380-table-rock-  
crappie-indian-point-area/](http://forums.ozarkanglers.com/topic/1380-table-rock-crappie-indian-point-area/)

<http://tablerockfishingpro.com>





## Fox Tales...



### Red Fox

Red foxes breed once a year during the winter months, usually between December and March. Red foxes usually exhibit promiscuous relations with multiple mates. But, once a male and female begin the courting process, they bond by traveling together for about three weeks. During the three-week period, the pair hunt together and eventually find a suitable den. Courting foxes typically exhibit loud barking and screams. After the pair have mated, the gestation period is a short 52 days. Red fox litters usually number between four and nine youngsters.



Family: Canidae (dogs) in the order Carnivora

**Description:** The red fox is doglike in appearance with an elongated, pointed muzzle, large, pointed ears that are usually held erect and forward, moderately long legs, and a long, heavily furred, bushy tail that is circular in cross section. The fur is long, thick, and soft. The pupil of the eye is vertically elliptical. Upperparts are reddish yellow, becoming slightly darker on the back. The tail is similar but mixed with black and tipped with white. The nose pad is black and the backs of the ears blackish. The cheeks, throat, and belly are whitish. The legs and feet are black. The iris of the eye is tawny.

In Missouri, nearly all individuals exhibit the typical red color. Black, silver, and other color variations are possible, especially in the commercial fur industry, but the only alternate color phase represented in our state is the very rare cross fox, which has a dark band down the back and across the shoulders. All of the several alternate color phases have a white tail tip.

**Similar species:** The gray fox (*Urocyon cinereoargenteus*) has a grayish coloration, slightly smaller size, black-tipped tail that is triangular (not circular) in cross-section, and a dark brown (not tawny) iris of the eye, and coarse body fur.

**Size:** Total length: 12½–46 inches; tail length: 11½–16 inches; weight: 7½–15 pounds. Males are slightly larger and heavier than females.

**I want one!!!!**



## CHOCOLATE ALMOND DATE BALLS

By Jan Hoynacki

### INGREDIENTS

- 1 cup pitted dates
  - 1 cup raw almonds
  - 2 tablespoons coconut oil
  - 2 tablespoons cacao powder
  - 1 pinch salt
  - 1 tsp. Vanilla
  - Heaping TBS almond butter
  - 1/2 tsp. Cinnamon
- ¼ cup unsweetened shredded coconut, for rolling



**Yummi, Yummi, Yummi!!!**

### INSTRUCTIONS

Place all ingredients into a standard sized food processor and mix until fully combined. Stop processing occasionally and scrape the sides to ensure equal blending.

1. Once fully combined, roll mixture into 1 inch balls with your hand and roll in shredded coconut (coconut is optional).

Cool in the fridge or freeze.

### Approximate Roasting Times for Stuffed Turkey

Turkey Weight	Hours
6 to 8 pounds	3 to 3-1/2 hours
8 to 12 pounds	3-1/2 to 4-1/2 hours
12 to 16 pounds	4-1/2 to 5-1/2 hours
16 to 20 pounds	5-1/2 to 6 hours
20 to 24 pounds	6 to 6-1/2 hours

### Approximate Roasting Times for Unstuffed Turkey

Turkey Weight	Hours
6 to 8 pounds	2-1/2 to 3 hours
8 to 12 pounds	3 to 4 hours
12 to 16 pounds	4 to 5 hours
16 to 20 pounds	5 to 5-1/2 hours
20 to 24 pounds	5-1/2 to 6 hours



## Pork Cooking Times and Temperatures

**pork** Be inspired

Method	Cut	Thickness/Weight	Internal Temp. (followed by 3 min. rest)	Average Recommended Cooking Time (min. per pound OR total min.)
Roasting/Baking <small>Roast at 350° F. unless otherwise noted. Roast in a shallow pan, uncovered.</small>	Ham, fully cooked	5-6 lbs.	140° F.	20 min. per lb.
	Pork Belly (roast at 325° F. + 450° F.)	2½-3 lbs.	Tender	45 min. per lb. at 325° F. + 15 min. browning at 450° F.
	Ribs			
	Pork Back Ribs	1½-2 lbs. per rack	Tender	1½-2 hrs.
Roasts	Country-Style Ribs	3-4 lbs.	Tender	1-1½ hrs.
	Spareribs (St. Louis Style)	3½-4 lbs. per rack	Tender	1½-2 hrs.
	Fresh Leg/Uncured Ham (bone-in)	16-17 lbs. 18-20 lbs.	145°-160° F.	15 min. per lb. 13-14 min. per lb.
	Fresh Leg/Uncured Ham (boneless)	3-4 lbs.	160° F.	30 min. per lb.
Loin Roast, (boneless)	Shoulder (roast at 275° F.)	3-6 lbs.	Tender	55-85 min. per lb.
	New York (Top Loin) Pork Roast	2 lbs. 3-5 lbs.	145°-160° F.	26-28 min. per lb. 20-25 min. per lb.
	Sirloin Pork Roast	2 lbs. 3-5 lbs.	145°-160° F.	26-28 min. per lb. 20-25 min. per lb.
	Pork Crown Roast	10 lbs.	145°-160° F.	12-15 min. per lb.
Loin Roast, (bone-in)	Rack of Pork	4-5 lbs.	145°-160° F.	25-40 min. per lb.
	Sirloin Pork Roast	4-5 lbs.	145°-160° F.	25-40 min. per lb.
	Stuffed Pork Loin Chops	1¼-1½ inches	165° F.	Varied (based on type of stuffing)
	Tenderloin (roast at 425° F.)	1-1½ lbs.	145°-160° F.	20-35 min.
	Whole Pork Loin (boneless)	8-10 lbs.	145°-160° F.	8-11 min. per lb.





Are you ready for .....  
 {{{{{{{{Winter?}}}}}}}}}

**16 Items to keep in your car during the winter months. These can save your life, health and family and possibly someone else's life. This winter is predicted to have extra cold and more snowfall please prepare for extraordinary measures.**

**Stay safe! Stay warm!**

*Have you  
 checked  
 your tire  
 tread  
 lately?*



***Watch over your neighbors too!***

## Things to Keep in Your Car During Winter



Ice Scraper /  
Snow Brush



Shovel



Gloves and Other  
Warm Clothing



Blanket



Flashlight



Reflector or Flares



Rock Salt, Sand,  
or Kitty Litter



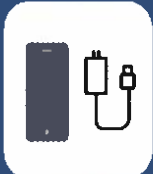
First Aid Kit



Extra Windshield  
Washer Fluid



Chain or Rope



Cell Phone &  
Car Charger



Basic Tool Kit



Water and Non-  
Perishable Snacks



Sunglasses  
(to reduce  
sun glare  
on snow)



Jumper Cables



Half Full Tank  
of Gas



Kane & Silverman P.C.  
Visit us at [PALegalAdvice.com](http://PALegalAdvice.com)




# The boys of fall....

Nothing like your favorite team, thick blankets, hot chocolate and the one you love snuggling up to you on a cold snowy winter night watching an outdoor football game. Great memories. Great times. Enjoy!



## MISSOURI STATE BEARS

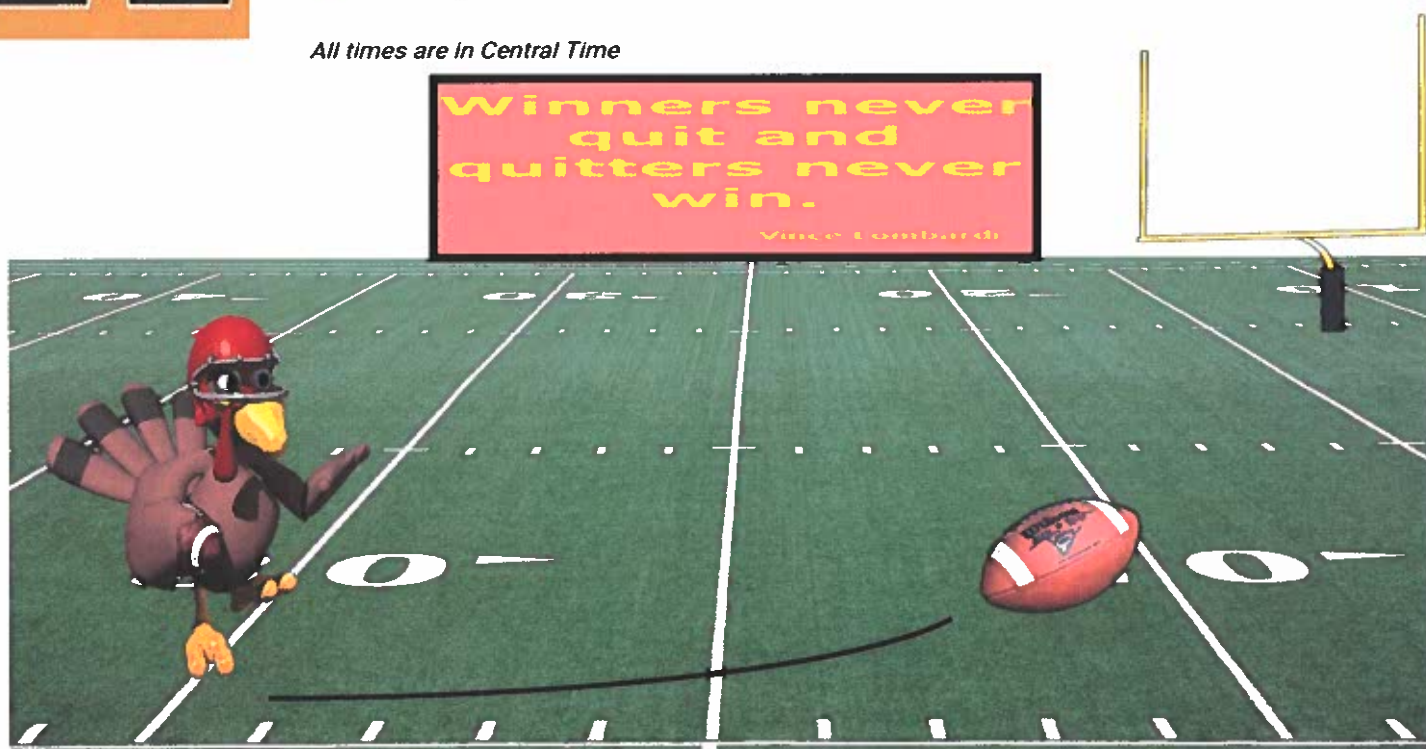
	Missouri State	Sat, 11/3		ND State	Sat, 11/10
	SD State	2:00 PM		Missouri State	2:00 PM
	Missouri State	11/17			
	Northern Iowa	4:00 PM			

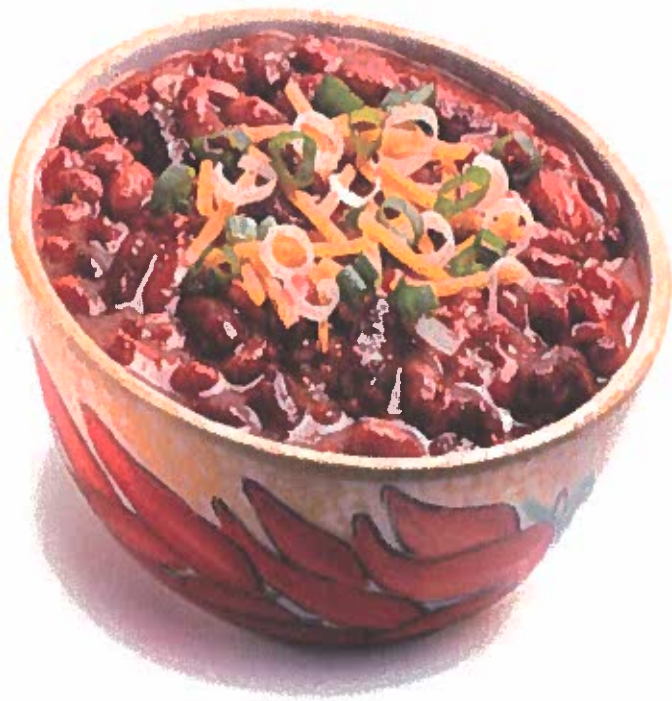


## MISSOURI TIGERS

	Missouri	11/3		Vanderbilt	11/10
	22 Florida	TBD		Missouri	TBD
	Missouri	11/17		Arkansas	11/23
	Tennessee	TBD		Missouri	1:30 PM

All times are in Central Time





*Believe in the impossible!*



## **Chili Cook Off**

**1st Annual**

**NOV. 10, 2018**

**12-6PM**

**\$25 Entry Fee**

**for Contest**

**Entries must be in by**

**NOV. 1, 2018**

**Benefits go to Christmas  
Lights for the Village.**

**Hosted at:**

**Indian Point Zipline-  
1056 Indian Point Rd.**

**Costume Party at VIP**

**OCT 31, 7:00PM**

Lots of fun and games, children invited also  
BYO Drinks, bring food to share. If you  
don't dress up cost is \$10.00 per person and  
donations will be taken for Christmas Lights  
for the Village of Indian Point. Questions  
call the Village Ofc.





**God Bless America!**

**May the winds of peace forever keep our flag waving and to all be an inspiration of hope. May the ground upon where she is standing be a reminder of those who walked before us. Those who gave their lives so we can endure in the freedoms they forfeited. To those Veterans and those still serving, Thank You!**

smb



We have land dedicated to having a Christmas Light Drive thru park. We need to raise money and take donations for Christmas Lights. We will be taking donations at the Village of Indian Point Administration Building. These funds will go specifically for Christmas enhancements. There is approximately 13 acres to fill. We will need volunteers with a cheerful heart. Let's put the past where it belongs and keep our vision on the future and focus on what can be achieved now. These lights will be kept up by the Village with funds raised year to year. If you have any fundraiser ideas please let us know. We want the Village to be the best it can be and grow to a recognizable icon for Branson. Many of our visitors come to see Silver Dollar City and we want them to enjoy their stay here and look forward to returning the next year. Let's work together as strength comes in numbers and teamwork.

